

**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A method for tartaric stabilisation of, ~~in particular for wine, characterised in that it comprises~~ comprising the following ~~phases~~ steps:

placing ~~the~~ wine to be treated in an appropriate container;

conveying the wine into a filtering unit;

subjecting the wine contained in said filtering unit to a nanofiltration process, obtaining a permeated liquid and a ~~treated-retained~~ liquid;

transferring said permeated liquid to a tartaric stabilization unit.;

subjecting said permeated liquid to a tartaric stabilization step in said tartaric stabilization unit to obtain a treated liquid; and

reuniting said treated liquid with said retained liquid to obtained a treated wine~~liquid~~.

Claim 2 (currently amended): A method as claimed in claim 1, ~~characterised in that~~ wherein said tartaric

stabilisation treatment ~~step~~phase occurs acting on the permeated liquid with ionic exchange resin.

Claim 3 (currently amended): A method as claimed in claim 2, wherein ~~characterised in that~~ said tartaric stabilisation treatment ~~step~~phase occurs employing cationic exchange resins, reducing in particular the potassium ion content of the permeated liquid.

Claim 4 (currently amended): A method as claimed in claim 2, ~~characterised in that~~ wherein said tartaric stabilisation treatment occurs employing anionic exchange resins, reducing in particular the tartrate ion content of the permeated liquid.

Claim 5 (currently amended): A method as claimed in claim 1, ~~characterised in that~~ wherein said tartaric stabilisation treatment phase occurs acting on the permeated liquid by means of electrodialysis, reducing both the potassium and calcium ion content and the tartrate ion content of the permeated liquid.

Claim 6 (currently amended): A method as claimed in claim 1, ~~characterised in that~~ wherein said ~~step~~phase of subjecting the wine to a nanofiltration process is conducted by means of membrane filtration.

Claim 7 (currently amended): A method as claimed in claim 1, ~~characterised in that~~ wherein said phases are repeated cyclically.

Claim 8 (currently amended): An apparatus for implementing a method for tartaric stabilisation, in particular for wine, characterised in that it comprises:

a container for the wine having an inlet and an outlet;

a unit for filtering the wine, having an inlet for introducing the wine, a first~~fort~~ outlet and a second outlet  
said filtering unit comprising means for nanofiltering the wine to obtain a permeated liquid in correspondence with said first outlet and a retained liquid in correspondence with said second outlet;

means for conveying the wine from the outlet of said container to the inlet of said filtering unit;

a tartaric stabilisation unit connected at the inlet to said first outlet of the filtering unit to treat said permeated liquid and obtain a treated liquid;

means for reuniting said treated liquid flowing out of said tartaric stabilisation unit with said retained liquid coming from said second outlet of the filtering unit to obtain a treated wine.

Claim 9 (currently amended): An apparatus as claimed in claim 8, ~~characterised in that~~ wherein said tartaric stabilisation unit is a unit for treating liquids by means of ionic exchange resins.

Claim 10 (currently amended): An apparatus as claimed in claim 8, ~~characterised in that~~ wherein said resins are cationic exchange resins.

Claim 11 (currently amended): An apparatus as claimed in claim 9, ~~characterised in that~~ wherein said resins are anionic exchange resins.

Claim 12 (currently amended): An apparatus as  
claims in claim 8, ~~characterised in that~~ wherein said tartaric  
stabilisation unit is an electrodialysis unit.

Claim 13 (currently amended): An apparatus as  
claimed in claim 8, ~~characterised in that~~ wherein said means  
for conveying the wine from said container to said filtering  
unit comprise a pump.

Claim 14 (currently amended): An apparatus as  
claimed in claim 8, ~~characterised in that~~ wherein said  
filtering unit comprises a membrane whose porosity ranges from  
100 to 300 Daltons.

Claim 15 (currently amended): An apparatus as  
claimed in claim 14, ~~characterised in that~~ wherein said  
membrane has a porosity ranging from 120 to 220 Dalton.

Claim 16 (currently amended): An apparatus as  
claimed in claim 1, ~~characterized in that~~ wherein said  
reuniting means comprise means for reinserting said treated

wine into said container obtaining a continuous treatment cycle of the wine.

Claim 17 (cancelled)

Claim 18 (new): A method for tartaric stabilization of wine comprising the following steps;

- a. Placing the wine to be treated into an appropriate container;
- b. Conveying the wine to a filtering unit;
- c. Subjecting the wine contained in said filtering unit to a nanofiltration process, thereby obtaining a permeated liquid and a retained liquid;
- d. Transferring said permeated liquid to a tartaric stabilization unit;
- e. Subjecting said permeated liquid to a tartaric stabilization phase by means of the tartaric stabilization unit to obtain a treated liquid, wherein said tartaric stabilization treatment phase includes acting on the permeated liquid with ionic exchange resins; and

f. Reuniting the treated liquid with said  
retained liquid to obtain a stabilized wine.

Claim 19 (new): The method according to claim 18  
wherein the ionic exchange resin is a cationic exchange resin  
for reducing the potassium ion content of the permeated  
liquid.

Claim 20 (new): The method according to claim 18  
wherein the ionic exchange resin is an anionic exchange resin  
for reducing the tartrate ion content of the permeated liquid.